AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT





FEATURED AT COQODAQ (NEW YORK, NY)

GREEN CIRCLE CHICKEN

AIR-CHILLED FOR FULL, RICH, CONCENTRATED FLAVOR AND CRISPY SKIN

100% VEGETARIAN-FED REGENERATIVELY RAISED

CERTIFIED HUMANE

NEVER EVER GIVEN ANTIBIOTICS OR HORMONES

• NOW PART OF THE FORTUNE FISH & GOURMET FAMILY •

REGENERATIVE GREEN CIRCLE CHICKEN



D'Artagnan Green Circle Chicken program is a throwback to the ways of the old when chickens were raised on small, farms outdoors. Beyond a "vegetarian diet", our chickens are fed actual vegetables from local farms and farmers markets, as a supplement to a wholesome grain feed of corn and soy free of growth hormones and antibiotics. This vegetable diet results in chickens with outstanding flavor.

Our slow growth Green Circle chickens are available in Rock Cornish (56 days) or our heritage Gallus Bruin (84 days) breeds.

FEATURES & BENEFITS

REGENERATIVELY RAISED

All the things you love about Green Circle--now regenerative! We have created a comprehensive composting program that follows from farm to processing.

Our farmers carefully collect and recycle bedding and droppings from every barn floor for area farmers to use to replenish the nutrients in their soil.

Organic waste from our processing facilities is also composted, and returned to the soil to help grow more regenerative crops. This is **approximately 2 million pounds a year of reused waste**. Birds are also fed regeneratively grown grain, so the cycle begins anew!

CERTIFIED HUMANE®

Raised and handled according to Humane Animal Farm Care's stringent welfare policies, which consider every aspect of life from the farm's design and the skill and training of the farm workers, to animal interaction and transport before harvest.

NEVER EVER

Our birds are never, ever administered antibiotics or growth hormones.

FREE-RANGE

Green Circle Chickens are raised free-range, with year round access to pasture and more than twice the barn space of commodity chickens.

AIR-CHILLED

Air-chilled for maximum flavor and NO added or retained water weight resulting in meat with a deeper flavor profile and crispy skin.

SMALL FAMILY FARMS

Our network of small Amish and Mennonite family farms are environmentally responsible and practice sustainable farming methods.

At **Fortune Fish & Gourmet**, we are obsessed with flavors, textures, fragrances, and the pleasures of food. We care deeply about making the best-tasting products available to our food service and retail customers. Our experience has shown us that the most delicious products often come from smaller farms, artisans and producers. We are committed to hand selecting these outstanding foods and matching them efficiently with leading chefs and retailers.



